



Virginia Green Restaurants

Profile:



Distinctive Gourmet Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Distinctive Gourmet

Distinctive Gourmet is the exclusive, on-site caterer of the Virginia Beach Convention Center. Distinctive Gourmet is a division of Boston Culinary Group (BCG), one of the nation's leading providers of food, beverage and merchandise for sports, convention and entertainment centers.

Virginia Green Activities. When visiting Distinctive Gourmet, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Glass, Steel Cans, Aluminum Cans, Plastic, Office Paper, Toner Cartridges, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries
 - Track overall waste bills
 - Donation of excess food from events
 - Effective food inventory control to minimize wastes
 - Locally grown produce and other foods in season
 - Use recycled-content paper towels and toilet tissue
 - Screen-based ordering system
 - Electronic correspondence and forms
 - Use "green" cleaners
 - Purchase durable equipment and furniture
 - Preventative maintenance on all vehicles and equipment
 - Last in/first out inventory
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
 - Disposable containers made from recycled content, or compostable

- ☑ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - ☑ **Water Efficiency.** Restaurants should have a “plan” for conserving and using water efficiently.
 - Track overall water usage and wastewater
 - Preventative maintenance of drips and leaks
 - High efficiency dishwashers
 - Encourage dry cleanup over water-based
 - Low flow toilets and low flow restrictors on faucets and showerheads, waterless urinals
 - Effective landscape management plan
 - Effective storm water management
 - Vegetative buffers around streams and ponds
 - ☑ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.
 - Track overall energy bills
 - High Efficiency Heating and Air Conditioning (HVAC)
 - Scheduled preventive maintenance on HVAC
 - Use natural lighting and lighting sensors
 - High efficiency fluorescent ballasts and lamps
 - Thermal rated windows and/or tinting
 - Additional insulation
 - Use of directional lighting in parking areas
 - Inclusion of green meetings/conferences in marketing packages
 - Creating an herb garden on the property for use in cooking
-

For more information on **Distinctive Gourmet**, see www.vbcatering.com or contact Elizabeth Williamson at bewillia@vbgov.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen. Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

